



Thanksgiving Side Dishes

35 Family-Favorite Recipes for Thanksgiving Sides



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A Free eCookbook from MrFood.com



Thanksgiving Side Dishes: 35 Family-Favorite Recipes for Thanksgiving Sides

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Dear Friend,

Thanksgiving is upon us, and that means spending plenty of time with your loved ones. As you chat and reminisce, you'll all look forward to the traditional Thanksgiving spread. And whether you're hosting the festivities this year or you're looking to contribute, there can never be too many side dishes at your disposal, which is why we're so excited for our latest free eCookbook, *Thanksgiving Side Dishes: 35 Family-Favorite Recipes for Thanksgiving Sides*.

No Thanksgiving dinner is complete without some tasty bread off to the side, like our **Old Time Corn Bread Muffins** (page 2). We love these fresh from the oven! And if you're looking for some classic veggies to serve with your turkey, our **Homestyle Green Beans** (page 7) and **Citrus Honey Carrots** (page 9) are guaranteed to make you smile.

Potatoes deserve a category of their own. No matter how many different types of potato recipes we serve every Thanksgiving, we always take a little bit of everything. You'll especially love our **Award Winning Mashed Potatoes** (page 13), topped with a pat of butter and our **2-Step Turkey Gravy** (page 17) for that home-cooked taste. And sweet potato fans will rejoice to see our bite-sized **Sweet Potato Crowns** (page 15).

Stuffing is another side dish must have every holiday season, and we've got a variety from which to choose, including **Mama's Old Fashioned Stuffing** (page 23) and **Pretzel Stuffing** (page 26). And there's nothing like setting out a casserole to say "Welcome Home!" Our **Marshmallow Sweet Potato Bake** (page 30) is a particular hit with the kids.

And if you're looking for something a little sweet to round off the meal, you'll love our selection of cranberry sauces, including our **Cranberry Pecan Relish** (page 34). No matter what dishes you choose, you know they'll be made with...

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Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 35 holiday-ready recipes. Remember, our *Thanksgiving Side Dishes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Autumn Harvest Bread

Our Test Kitchen loves quick breads! And you'll love our easy Autumn Harvest Bread that has all the homey tastes of the season and rivals anything you can find at a bakery.

Yields: 1 loaf

Cooking Time: 1 hr 15 min

What You'll Need:

2 cups all-purpose flour
1 cup light brown sugar
1 teaspoon cinnamon
1 teaspoon allspice
2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup dried cranberries
1/3 cup chopped walnuts
1 (12-ounce) package frozen butternut squash, thawed
2 eggs, lightly beaten
1/2 cup chunky applesauce
1/3 cup apple juice



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 5-inch loaf pan with cooking spray.
2. In a medium bowl, combine flour, brown sugar, cinnamon, allspice, baking powder, salt, cranberries, and walnuts; mix well. In a large bowl, combine squash, eggs, applesauce, and apple juice; mix well. Stir in dry ingredients and mix until thoroughly combined; pour into prepared baking pan.
3. Bake 1-1/4 hours or until toothpick inserted in center comes out dry. Let cool, then slice.



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Old Time Corn Bread Muffins

Our easy from-scratch recipe for classic corn bread muffins is one you'll make time and again. Old Time Corn Bread Muffins can be out of your oven and on your table quickly, but they'll taste like they came from a bakery.

Makes: 12 muffins

Cooking Time: 20 min

What You'll Need:

1-1/2 cups milk
1/3 cup vegetable oil
1 egg
2 cups yellow cornmeal
1 cup all-purpose flour
3 tablespoons sugar
1 tablespoon baking powder
1 teaspoon salt



What To Do:

1. Preheat oven to 425 degrees F. Coat a 12-cup muffin tin with cooking spray.
2. In a large bowl, combine all ingredients; mix well. Spoon batter into muffin cups.
3. Bake muffins 18 to 20 minutes, or until golden. Serve warm.



Stir a bit of honey into some whipped butter to make a special old-fashioned country spread for serving with these muffins.

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Sweet Potato Biscuits

These crunchy biscuits are much more tasty and interesting than their white-flour counterparts. Serve Sweet Potato Biscuits with your turkey this Thanksgiving.

Makes: 12 biscuits

What You'll Need:

1 cup mashed canned sweet potatoes
1 cup milk
1/2 cup sugar
1 egg, beaten
1 tablespoon butter, melted
3 cups self-rising flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup vegetable shortening



What To Do:

1. Preheat oven to 400 degrees F.
2. In a medium bowl, using a fork, mix sweet potatoes, milk, sugar, egg, and butter until well combined.
3. In a large bowl, combine flour, baking powder, and salt. Using 2 knives, or a pastry cutter, cut shortening into flour mixture. Pour sweet potato mixture into flour mixture and mix until just combined.
4. Drop mixture by large spoonfuls onto rimmed baking sheets. Bake 15 to 17 minutes, or until golden. Serve warm.



For an extra sweet finishing touch, brush these yummy biscuits with warm maple syrup.

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Pumpkin Spice Bread

Individual breads are such a thoughtful and tasty gift! In no time, you can whip up this recipe for homemade Pumpkin Spice Bread for sharing with friends and family!

Makes: 8 mini loaves

Cooking Time: 45 min

What You'll Need:

8 (1-pint) wide-mouthed canning jars (see Notes)
3-1/2 cups packed light brown sugar
1/2 cup (1 stick) butter, softened
1 (15-ounce) can 100% pure pumpkin (not pie filling)
4 eggs
3-1/2 cups all-purpose flour
1-1/2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1 cup chopped pecans



What To Do:

1. Preheat oven to 325 degrees F. Coat canning jars with cooking spray.
2. In a large bowl, beat brown sugar and butter 3 to 4 minutes, or until well blended. Add pumpkin and eggs and beat 2 minutes, or until well mixed.
3. Add flour, baking powder, baking soda, cinnamon, and ginger. Beat 1 to 2 minutes, or until well blended. Stir in pecans then spoon evenly into canning jars.
4. Place jars on a baking sheet and bake 45 to 50 minutes, or until a toothpick inserted in center comes out clean. Carefully place lids on jars and seal while still hot; allow to cool completely before opening. To serve, slide bread out of jars and slice.



Even though this batter can also be baked in two 9- x 5-inch loaf pans (add about 20 minutes to the baking time), the nice thing about making it in canning jars is that they're great take-along gifts. Add colorful ribbon and a pretty label for the perfect way to show somebody how special he or she is.

Although these are baked in canning jars, this is not a canning procedure. These can be stored 2 to 3 weeks at room temperature or up to 2 months in the freezer.

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Pull-Apart Herbed Rolls

Herbs and spices are a super way to add extra kick to any dish. Combine these herbs for highlighting homemade herbed rolls...or mix 'n' match your favorite herbs.

Makes: 12 rolls

Cooking Time: 25 min

What You'll Need:

1/4 cup canola oil
1/4 cup chopped fresh parsley
2 tablespoons grated Parmesan cheese
1/2 teaspoon dried thyme
1/2 teaspoon onion powder
2 (1-pound) loaves frozen bread dough, thawed and cut into 1-inch cubes



What To Do:

1. Coat a 12-cup muffin tin with cooking spray.
2. In a large bowl, combine all ingredients except the dough; mix well. Add dough and toss to coat completely.
3. Place dough in prepared muffin cups, cover, and allow to rise for 40 minutes, or until doubled in size.
4. Preheat oven to 375 degrees F.
5. Bake rolls 25 to 30 minutes, or until golden.



This dough can also be baked in a tube or Bundt pan for one large wreath-shaped bread loaf. Add an appropriate amount of baking time.

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Roasted Acorn Squash

Roasted Acorn Squash, drizzled with sweet maple syrup, is the perfect holiday side dish for both Thanksgiving and Christmas. With a savory yet sweet taste, this classic holiday go-along is easy and delicious.

Serves: 6

Cooking Time: 50 min

What You'll Need:

- 1/3 cup vegetable oil
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 acorn squash, tops cut off, cut in half, seeds removed, cut into 2-inch chunks
- 1/4 cup maple syrup



What To Do:

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine oil, salt, and pepper; mix well. Add squash to oil mixture; toss to coat.
3. Place on rimmed baking sheets and bake 50 to 60 minutes, or until tender. Drizzle with maple syrup and serve.



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Homestyle Green Beans

When we think of country cooking, we definitely think of it including lots of produce right from the field. This recipe came from a viewer who told me she likes to sauté Italian green beans from her husband's garden with tomatoes that she dried from the fall harvest. It's very trendy today yet country-delicious. To make it really easy, we substituted frozen Italian beans and a jar of sun-dried tomatoes.

Serves: 6

Cooking Time: 10 min

What You'll Need:

2 tablespoons butter

1/2 cup dry-packed sun-dried tomatoes, reconstituted and slivered (see Note)

1/3 cup chopped walnuts

2 garlic cloves, minced

3 (9-ounce each) packages frozen Italian green beans, thawed

3/4 teaspoon salt



What To Do:

1. Melt butter in a medium skillet over medium-high heat.
2. Add sun-dried tomatoes, walnuts, and garlic and sauté 1 minute.
3. Add green beans and salt and sauté 6 to 7 minutes, or until beans are tender. Serve immediately.



Sun-dried tomatoes also come packed in oil. If you want to use those, just drain them then sauté in the oil instead of the butter.

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Saucy Squash Bake

Serve the taste of a holiday any night of the week. (It looks pretty holiday-fancy, too!)

Serves: 6

Cooking Time: 1 hr

What You'll Need:

2 acorn squash, cut in half and seeded
1 cup applesauce
1/4 cup firmly-packed light brown sugar
2 tablespoons butter, softened
1-1/2 teaspoons ground cinnamon



What To Do:

1. Preheat oven to 400 degrees F. Place squash cut side up in a 9- x 13-inch baking dish that has been coated with nonstick cooking spray. Spoon applesauce equally into cavities of each squash.
2. In a small bowl, combine remaining ingredients; mix well until crumbly.
3. Sprinkle over tops of the squash and bake 60 to 65 minutes, or until squash is tender.



Cut a small piece off the bottom of each squash half, so they'll sit flat in the baking dish.

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Citrus Honey Carrots

Sometimes the simplest things are the best, like carrots glazed with honey. Why not make our Citrus Honey Carrots and add a twist of lime zest for a nice touch of holiday green?

Serves: 4

Cooking Time: 5 min

What You'll Need:

2 tablespoons butter
1/4 cup honey
2 (14.5-ounce) cans whole baby carrots, drained
1 teaspoon grated lime peel



What To Do:

1. Melt butter in a large skillet over medium-high heat. Add honey, and cook 1 to 2 minutes, or until sauce has thickened, stirring frequently.
2. Add carrots and lime peel, and sauté 1 to 2 minutes, or until heated through and well coated with sauce. Serve immediately.



Mr. Food
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Hints & Tips

For extra zest, grate a bit of additional lime peel over the top just before

serving.

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Country Corn Relish

It's easy to add color to recipes with simple touches. This Country Corn Relish is the perfect example 'cause it's loaded with so many bright colors.

Serves: 6

Chilling Time: 2 hr

What You'll Need:

1/3 cup vegetable oil
1/4 cup cider vinegar
1/4 cup chopped fresh parsley
2 teaspoons sugar
1/2 teaspoon dried basil
1/4 teaspoon crushed red pepper
2 (15-1/4-ounce) cans whole kernel corn, drained (see Note)
3 scallions (green onions), thinly sliced
2 large tomatoes, diced
1 green bell pepper, diced



What To Do:

1. In a large bowl, combine oil, vinegar, parsley, sugar, basil, and crushed red pepper; mix well. Add remaining ingredients, and stir until well combined.
2. Cover and chill for several hours, or overnight, before serving.



If you need to, go ahead and simplify things a bit by substituting 2/3 cup Italian dressing for the oil, vinegar, and basil.

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Bonus: How to Make the Perfect Mashed Potatoes

We know a thing or two about making great mashed potatoes... Our Test Kitchen has made hundreds and hundreds of batches, lots of different ways -- and all this potato mashin' has taught us the secrets to achieving smooth and velvety mashed potatoes that we all want to eat.

1. **Start with the right potato.** We love starchy russet potatoes for mashing, and you can also use all-purpose potatoes like Yukon Gold.

2. **How many will I need?** The general rule we like to follow is about 1/2 pound per person.

3. **Don't over-mix.** Over-mixing can cause starchy, sticky mashed potatoes. This is easy to do when using a hand mixer or blender, so be careful! Try using a handheld masher for chunkier potatoes. If you have a food mill or potato ricer, using one of these to pass the potatoes through will ensure a silky result.

4. **Keep 'em warm.** It's important to keep your mashed potatoes hot while mixing them. (This is why it's best to heat the milk and the butter should be room temperature before adding.)

5. **Cook the potatoes evenly.** Start with cold water rather than hot water when boiling the potatoes. Cut the potatoes into small, uniformly-sized chunks for fast and even cooking.

6. **Don't overcook or undercook the potatoes.** Undercooked potatoes will produce lumpy mashed potatoes, and overcooked potatoes will become soupy and bland. You're looking for potatoes that cut easily with no resistance, but they shouldn't crumble or fall apart.

7. **Like 'em fluffy?** Try adding 1/2 teaspoon baking powder to the potatoes, milk, and butter. Let it sit a few minutes before serving. Another secret is from Patty, our Test Kitchen Director, who grew up eating mashed potatoes as her family had a potato farm. Patty tells us that after you drain your potatoes, you should put them back into the pot and allow them to sit over the heat for a minute or so. This will ensure that all of the water evaporates from the potatoes.

8. **Toss something different into the pot.** Try boiling potatoes in milk instead of water for extra richness. Or, try adding several peeled garlic cloves to the pot of boiling potatoes and mash as usual.

9. **Experiment with your additions.** Adding whole milk, half-and-half, or heavy cream after mashing will also make for a richer mashed potato. Cream cheese and sour cream both will add a tangy creaminess. We love adding everything from fresh herbs to grated cheese and bacon bits.

10. **Prep in advance.** You can peel, slice, or chunk potatoes and keep them in a bowl of water until you are ready to cook them. Add 2 tablespoons of lemon juice to the water to prevent browning. Rinse and pat dry before cooking, or place the refrigerator and store for up to 2 days.

11. **Do-ahead tip:** Mashed potatoes can be made in advance and kept warm in a slow cooker for up to 2 hours. This sure does come in handy during the holidays when oven and stove-top space is limited! If you want to leave them on the stove for a short while, you can cover the pot with a damp towel instead of the lid. This will keep the potatoes warm for up to 30 minutes.



Patchwork Potatoes

Need a good holiday go-along for your Thanksgiving feast or Christmas dinner? The eye-catching checkerboard pattern of our tasty Patchwork Potato side dish is sure to be a crowd-pleaser. Your company will enjoy a choice of their favorite potatoes: dill mashed potatoes or mashed sweet potatoes.

Serves: 9

Cooking Time: 45 min

What You'll Need:

4 cups warm mashed potatoes
4 tablespoons (1/2 stick) butter, melted, divided
1 teaspoon chopped fresh dill
1/4 teaspoon black pepper
2 (29-ounce) cans yams or sweet potatoes, drained
Grated peel of 1 lemon



What To Do:

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray.
2. In a medium bowl, combine mashed potatoes, 2 tablespoons melted butter, the dill, and pepper; mix well and set aside.
3. In another medium bowl, mash yams then add lemon peel and remaining 2 tablespoons melted butter; mix well.
4. Spoon five equal-sized scoops yam mixture into prepared baking dish, placing one scoop in each corner and one scoop in center. Using a spoon, shape each scoop into a square. Place mashed potato mixture in the four empty squares, dividing mixture equally. Pat down evenly to fill any gaps, forming a checkerboard pattern.
5. Bake 45 to 50 minutes, or until heated through.



If you have a potato with green patches, cut them off, as they have been exposed too long to direct lighting and will have a slightly bitter taste. The rest of the potato will taste fine. Did you know that potatoes are still alive when they are picked, so they should be kept in a cool area, away from light to help prevent spoiling?

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Award Winning Mashed Potatoes

Our foolproof recipe for Award Winning Mashed Potatoes is sure to make you feel like a winner anytime you serve them. Whether for a holiday or any day you'll always end up with a creamy, fluffy result.

Serves: 4

Cooking Time: 15 min

What You'll Need:

2-1/2 pounds russet potatoes, peeled and cut into chunks

1/4 cup (1/2 stick) butter, softened

4 ounces cream cheese

1/4 cup milk

1/4 cup sliced chives or 4 scallions, sliced thin (optional)

1 teaspoon salt

1/4 teaspoon black pepper



What To Do:

1. Place potato chunks in a soup pot and add just enough water to cover.
2. Bring to a boil over high heat and cook 20 to 25 minutes, or until tender. Drain well and return potatoes to pot. Place back on heat 1 minute to make sure all water is gone.
3. Add remaining ingredients and beat with an electric mixer until smooth and creamy. Serve immediately.



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Cheesy Herbed Mashed Potatoes

Who wouldn't love this easy recipe for mashed potatoes? With lots of cheese and fresh-tasting herbs, Cheesy Herbed Mashed Potatoes are loaded with your favorite tastes, so it's a perfect side dish for holiday or regular-day dinners.

Serves: 6

Cooking Time: 25 min

What You'll Need:

3 pounds baking potatoes (about 4 large), peeled and quartered

1/2 stick butter

3/4 cup sliced scallions (2 to 3)

1 tablespoon chopped fresh or 1 teaspoon dried basil

1 tablespoon chopped fresh or 1 teaspoon dried chives

1 tablespoon chopped fresh or 1 teaspoon dried dill weed

1 teaspoon salt

1/2 teaspoon black pepper

1-1/2 cups (6 ounces) shredded mild Cheddar cheese (see Note)

1/2 cup milk



What To Do:

1. In a large pot of boiling salted water, cook potatoes 20 to 25 minutes, or until tender; drain.
2. Place butter and scallions in pot and cook over medium heat 1 minute. Reduce heat to low and stir in basil, chives, dill, salt, and pepper.
3. Return drained potatoes to pot; add cheese and milk. Remove from heat and mash with a potato masher or beat with an electric mixer until smooth.



If you like your potatoes a little less cheesy, don't be afraid to cut the amount of cheese to 1 cup. They'll still be packed with flavor.

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Sweet Potato Crowns

They taste delicious, so why not treat your gang royally with our Sweet Potato Crowns? If you're looking for a change-of-pace go-along that teams with lots of your favorite main dishes, this is a must-try.

Serves: 4

Cooking Time: 35 min

What You'll Need:

3 tablespoons vegetable oil
1/2 teaspoon salt
2 large unpeeled sweet potatoes, cut into 1-1/2-inch slices with ends discarded
1/4 cup light brown sugar
1/4 cup chopped pecans
1/4 teaspoon ground cinnamon
1 tablespoon butter, softened



What To Do:

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine oil and salt; mix well. Add sweet potatoes and toss until evenly coated.
3. Place on a rimmed baking sheet and cook 25 to 30 minutes, or until fork-tender.
4. Meanwhile, in a small bowl, mix together brown sugar, pecans, cinnamon, and butter until crumbly. Sprinkle on each potato round and return to oven; cook 8 to 10 minutes, or until sugar is melted. Serve immediately.



Drizzle with maple syrup for an extra sweet touch!

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Smashed Red Potatoes

Our scrumptious Smashed Red Potatoes are a nice twist on the expected. These creamy and fluffy homemade mashed potatoes can be a potato lover's dream come true.

Serves: 4

Cooking Time: 30 min

What You'll Need:

8 medium-sized red potatoes (about 3 pounds), scrubbed and cut into large chunks

1/2 cup sour cream

1/4 cup milk

1 teaspoon salt

1/2 teaspoon black pepper

1 (12-ounce) jar mushroom gravy, warmed



What To Do:

1. Place potatoes in a large pot and add enough water to cover them. Bring to a boil over high heat. Reduce heat to medium and cook 20 to 25 minutes, or until fork-tender; drain.
2. In a large bowl, combine potatoes, sour cream, milk, salt, and pepper; beat until smooth and well blended. Serve with warmed gravy.



To peel or not to peel potatoes? That's always the question. Leaving the peel on gives your mashed potatoes nice color and texture, and the skin is where most of the nutrients are, but make them the way your gang prefers.

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2-Step Turkey Gravy

We think you'll love this tasty 2-Step Turkey Gravy. Not only is it simple, it's a great topping for your holiday turkey.

Yields: 4 cups

Cooking Time: 15 min

What You'll Need:

4 cups turkey or chicken broth
1 (10-3/4-ounce) can condensed cream of chicken soup
1 cup milk
1/2 teaspoon poultry seasoning
1/4 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1/4 cup all-purpose flour
1/2 teaspoon browning and seasoning sauce



What To Do:

1. In a large saucepan over high heat, bring broth to a boil. Stir in soup, milk, poultry seasoning, onion powder, salt and black pepper. Reduce heat to low and simmer 4 to 5 minutes.
2. Remove 3/4 cup broth mixture to a bowl and whisk in flour until smooth. Slowly add to pot, stirring. Add in browning sauce and continue to cook 2 to 3 minutes, or until thickened.



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Classic Pan Gravy

Homemade gravy for the holidays is a must! And our easy holiday recipe for Classic Pan Gravy will beat store-bought by a mile. Drizzle this one over your turkey and creamy mashed potatoes with pride.

Makes: 4 cups

Cooking Time: 10 min

What You'll Need:

Pan drippings from roasted turkey

1/2 cup all-purpose flour

3 to 4 cups chicken broth



What To Do:

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup and add enough chicken broth to make 4 cups of liquid total.
4. Pour drippings mixture into saucepan and continue cooking gravy until it boils and thickens, stirring constantly.



To give the gravy a rich color, add 1/4 to 1/2 teaspoon browning and seasoning sauce.

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Creamy Tarragon Gravy

Usually gravy is just "there," but not this one. Uh uh! With its distinctive flavor of tarragon, our easy Creamy Tarragon Gravy gives plain roast turkey the flavor lift it needs to make it spectacular.

Yields: 4-1/2 cups

Cooking Time: 15 min

What You'll Need:

Pan drippings from roasted turkey

1/2 cup all-purpose flour

Chicken broth

2 teaspoons dried tarragon

1/2 cup heavy cream



What To Do:

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in 1/2 cup flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup and add enough chicken broth to make 4 cups of liquid total.
4. Pour drippings mixture into saucepan, reduce heat to low then stir in the tarragon and heavy cream, and continue cooking gravy until heated through, stirring constantly.



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Portobello Mushroom Gravy

Want to add an extra bit of excitement to your homemade holiday gravy boat? Well, give our easy recipe for Portobello Mushroom Gravy a try. This change of pace from traditional holiday gravy is sure to win you loads of thanks!

Makes: 4-1/2 cups

Cooking Time: 20 min

What You'll Need:

Pan drippings from roasted turkey
1/2 cup all-purpose flour
1 pound portobello mushrooms
2 tablespoons butter
Chicken broth



What To Do:

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a large saucepan and whisk in flour. Cook over medium heat until bubbly, stirring constantly.
3. Meanwhile, in a medium skillet, sauté chopped mushrooms in butter until browned.
4. Skim off and discard any additional fat from the turkey pan drippings in the measuring cup and add enough chicken broth to make 4 cups of liquid total.
5. Pour drippings mixture into saucepan, stir in sautéed mushrooms, and continue cooking gravy until it boils and thickens, stirring constantly.



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Bacon Turkey Gravy

These days bacon is so popular, and for good reason. Your holiday guests will love this flavorful Bacon Turkey Gravy, and they'll be surprised by your twist on traditional holiday gravy.

Yields: 4 cups

Cooking Time: 10 min

What You'll Need:

Pan drippings from roasted turkey
1/2 cup all-purpose flour
Turkey or chicken broth
8 ounces cooked bacon, crumbled



What To Do:

1. Remove cooked turkey from roasting pan. Pour pan drippings into a 4-cup measuring cup and skim off 1/2 cup of the fat (the clear oily liquid) that rises to the top.
2. Pour the 1/2 cup fat into a saucepan and whisk in flour. Cook over medium heat until bubbly, stirring constantly.
3. Skim off and discard any additional fat from the drippings in the measuring cup then add enough broth to make 4 cups of liquid total. Pour drippings mixture into saucepan and continue cooking gravy until it boils and thickens, stirring constantly. Stir in bacon and serve.



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Tips for Gravy

A smooth, velvety homemade gravy is the perfect finishing touch for your holiday turkey. Not to mention your favorite mashed potatoes, stuffing, and so much more! Whether you're looking to make

Tips for Luscious & Lump-Free Gravy:

1. Don't forget to skim the excess fat from the pan drippings. This is the clear, oily liquid that rises to the top.
2. Whisk flour as it cooks for at least two minutes to remove any starchiness from the gravy.
3. Warming the broth or liquid you're using before adding it to the flour mixture will help prevent lumps.
4. Always be sure to season with salt to taste.
5. If you do end up with lumps, you can strain your gravy through a colander or mesh strainer.

Test Kitchen Secrets:

- If a recipe calls for you to skim off the fat from the pan drippings, and you do not have the amount that the recipe calls for, then add enough vegetable oil or melted butter to make up for the difference.
- Add a drop or two of browning and seasoning liquid (like Kitchen Bouquet or Maggie) to the gravy to give it a richer, more traditional, color.
- Add ingredients like chopped mushrooms or onions to your gravy after you thicken it. That way, if your gravy is lumpy, you can strain the lumps out without straining out the chopped additions that you desire.



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Mama's Old Fashioned Stuffing

From generation to generation some holiday traditions never waver. That's why our Mama's Old Fashioned Stuffing will be a welcome addition to your holiday table. Made with fresh ingredients and market shortcuts, it's a cinch to recreate childhood memories.

Serves: 10

Cooking Time: 1 hr 30 min

What You'll Need:

2/3 cup vegetable oil
1 cup finely chopped celery (about 4 stalks)
1-1/4 cups finely chopped onion (about 2 small onions)
1-1/2 cups finely chopped carrots (about 3 carrots)
5 eggs, lightly beaten
1 (14-ounce) package cubed herb-seasoned stuffing mix (8 cups)
4 cups water
2 teaspoons salt
1/2 teaspoon pepper



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large skillet, heat oil over medium-high heat. Add celery, onions, and carrots, and sauté until light golden and tender, about 10 minutes. Let cool slightly.
3. Meanwhile, in a large bowl, combine eggs, stuffing mix, water, salt, and pepper; mix until well blended and stuffing is soft. Add vegetable mixture to stuffing mixture; mix well and place in baking dish.
4. Bake about 1-1/4 hours, or until golden.



by hand.

We find it easier to use a food processor than to finely chop the veggies

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Traditional Herb Stuffing

The holidays are all about tradition, and Traditional Herb Stuffing goes perfectly with your holiday bird. What an easy go-along for entertaining though it'll seem like we fussed!

Serves: 6

Cooking Time: 45 min

What You'll Need:

1/4 cup (1/2 stick) butter
1/2 cup chopped onion
1/2 cup chopped celery
1-1/2 cups chicken broth
4 cups cubed herb-seasoned stuffing



What To Do:

1. Preheat oven to 350 degrees F. Spray a 2-quart casserole dish with cooking spray.
2. In a large saucepan, melt butter over medium-high heat. Add onions and celery, and cook 6 to 8 minutes, or until tender. Add broth and stuffing cubes, and mix gently until well combined.
3. Spoon stuffing into prepared casserole dish. Cover and bake 20 minutes. Uncover and bake for an additional 15 minutes, or until heated through.



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Holiday Sausage Stuffing

Zesty ground pork sausage and crunchy almonds add a tasty contrast of flavors and textures to a store-bought stuffing mix. This "make it your own" version of Holiday Sausage Stuffing is perfect to team with your turkey for your holiday entertaining.

Serves: 6

Cooking Time: 1 hr 15 min

What You'll Need:

1 onion, chopped
1/2 cup (1 stick) butter, melted, divided
1 (16-ounce) package ground pork sausage
1/4 pound fresh mushrooms, chopped
1-3/4 cups reduced-sodium chicken broth
1 (8-ounce) package corn bread stuffing
1/2 cup chopped almonds, toasted (optional)
1 egg, beaten



What To Do:

1. Preheat oven to 325 degrees F. Coat an 8-inch square baking dish with cooking spray.
2. In a large skillet over medium-high heat, sauté onion in 1 tablespoon butter 5 to 7 minutes, or until golden. Add sausage and mushrooms and sauté 3 to 5 minutes, or until sausage is browned and mushrooms are tender; drain, if necessary, and set aside.
3. In a large bowl, combine chicken broth, stuffing, and almonds, if desired; mix well. Add remaining butter, the sausage mixture, and the egg; mix well. Spoon into prepared baking dish.
4. Cover with aluminum foil and bake 30 minutes. Uncover and bake 30 to 35 additional minutes, or until heated through and top is golden.



You can bake this in almost any type of oven-proof mold.



It's easy to lighten up almost any stuffing by substituting chicken stock for half or more of the melted butter.

You can use chopped celery in place of nuts in stuffing if you prefer.

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Pretzel Stuffing

Pretzels in stuffing?! You betcha! As crazy as it sounds, Pretzel Stuffing is a unique stuffing that the kids will love...okay, the adults will, too!

Serves: 6

Cooking Time: 30 min

What You'll Need:

10 ounces (about 3 cups) salted pretzel sticks, broken into pieces (see Note)

2 cups hot water

3 eggs

1 cup sour cream

1 teaspoon onion powder



What To Do:

1. Preheat oven to 350 degrees F. Coat a 1-1/2-quart casserole dish with cooking spray.
2. In a medium bowl, soak pretzels in hot water 5 to 7 minutes, until softened. Do not drain.
3. Add eggs, sour cream, and onion powder; mix well. Pour into prepared casserole dish.
4. Bake 30 to 40 minutes, until firm.



If you like a less salty stuffing, use unsalted pretzels.

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Cranberry Nut Stuffing

Make any of your winter holidays more festive with cranberries! They go hand-in-hand as the perfect trimming for your Thanksgiving and Christmas main dishes! What could be more welcome at your holiday table than this Cranberry Nut Stuffing?!

Serves: 6

Cooking Time: 55 min

What You'll Need:

1/2 cup (1 stick) butter
1 cup chopped onion
1 cup chopped celery
1 cup dried cranberries
1/2 cup chopped pecans
2 1/2 cups chicken broth
1/2 of a 12-ounce bag cubed herb seasoned stuffing
1/2 of a 14-ounce bag herb seasoned stuffing



What To Do:

1. Preheat oven to 350 degrees F. Spray a 3-quart casserole with cooking spray.
2. In a large saucepan, melt butter over medium-high heat. Add onions and celery and cook 6 to 8 minutes or until tender. Add cranberries, pecans, broth and both stuffings; gently stir until well combined.
3. Spoon into prepared casserole and bake, covered, 30 minutes. Uncover and bake an additional 15 minutes, or until heated through.



We like to use a combination of cubed and regular stuffing so that we get a chunkier texture, but feel free to use one or the other if you prefer.

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Sweet Potato and Pear Casserole

Talk about scrumptious! There aren't enough m's in "Mmm" to describe this autumn favorite! (Although with so much of today's produce available almost year-round, it fits in any season.)

Serves: 6

Cooking Time: 40 min

What You'll Need:

4 sweet potatoes, peeled, cooked, and mashed
1/4 cup (1/2 stick) melted butter, divided
3 tablespoons brown sugar
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
2 tablespoons honey
1 teaspoon grated orange peel
1 (16-ounce) can pear halves, syrup reserved



What To Do:

1. Preheat oven to 350 degrees F. Coat a 1-1/2-quart baking dish with cooking spray.
2. In the prepared baking dish, combine the potatoes, 3 tablespoons melted butter, brown sugar, salt, and cinnamon.
3. In a medium saucepan, blend the honey, the remaining 1 tablespoon butter, orange peel, and 3 tablespoons of the reserved pear syrup; bring to a boil. Arrange the pear halves over the potato mixture, then pour the honey mixture over.
4. Bake 30 to 35 minutes or until golden.



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Sweet Potato Casserole

There couldn't be an easier way to make an elegant sweet potato side dish. Canned sweet potatoes are a huge time-saver, and when they're mixed and baked with a few ingredients and topped with pecans, it makes this Sweet Potato Casserole hard to resist.

Serves: 6

Cooking Time: 45 min

What You'll Need:

1 cup chopped pecans
1 cup packed light brown sugar
1/3 cup all-purpose flour
1/2 cup (1 stick) butter, softened, divided
1/4 cup sweetened flaked coconut (optional)
2 (29-ounce) cans sweet potatoes, drained and mashed
3/4 cup granulated sugar
2 eggs
1/2 cup milk
1 teaspoon vanilla extract
1/2 teaspoon salt



What To Do:

1. Preheat oven to 350 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. In a medium bowl, combine pecans, brown sugar, flour, 1/4 cup butter, and the coconut, if desired; mix until crumbly, then set aside.
3. In a large bowl, combine remaining ingredients, including remaining butter; mix well. Spoon into casserole dish and sprinkle evenly with pecan mixture.
4. Bake 45 to 50 minutes, or until bubbly and heated through.



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Marshmallow Sweet Potato Bake

Our Marshmallow Sweet Potato Bake is an elegant side dish that couldn't be easier to make. When you mix canned sweet potatoes with a few ingredients and top it off with marshmallows, it's bound to be a hit!

Serves: 6

Cooking Time: 45 min

What You'll Need:

1/4 cup butter, melted
2 (29-ounce) cans sweet potatoes, drained and mashed
3/4 cup sugar
2 eggs
1/2 cup milk
1 teaspoon vanilla extract
1/2 teaspoon salt
1 cup mini marshmallows



What To Do:

1. Preheat oven to 350 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. In a large bowl, combine all ingredients except marshmallows; mix well. Spoon into casserole dish.
3. Bake 40 minutes. Sprinkle evenly with marshmallows and continue baking for an additional 10 minutes, or until marshmallows are golden.



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Cran Apple Casserole

Cran Apple Casserole is ideal for a buffet dinner. Just fix it in advance, cover it and pop it in the fridge, then bake it right before the gang arrives! Served as a side dish or a dessert topped with vanilla ice cream...mmm mmm!

Serves: 6

Cooking Time: 1 hr

What You'll Need:

4 medium-sized apples, peeled, cored, and chopped
2 cups fresh cranberries (see Note)
1-1/2 cups granulated sugar
1/3 cup all-purpose flour
1 1/2 cups quick-cooking or old-fashioned rolled oats
1/2 cup packed light brown sugar
1/2 cup coarsely chopped pecans
1/2 cup (1 stick) butter, melted



What To Do:

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray; set aside.
2. In a large bowl, combine apples, cranberries, granulated sugar, and flour; spoon into baking dish.
3. In a medium bowl, combine remaining ingredients; mix well then spread evenly over fruit mixture.
4. Bake 60 to 65 minutes, or until golden and bubbly.



If fresh cranberries aren't available, you can always use 2 cups frozen cranberries that have been thawed.

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Cherry-Yam Bake

Cherry-Yam Bake is a delightful alternative to traditional dough-and-filling pies. Impress your family with your kitchen creativity with this dish!

Serves: 6

Cooking Time: 55 min

What You'll Need:

2 (29-ounce) cans yams, drained
2 egg whites
1/4 cup plus 2 tablespoons packed light brown sugar
1/2 teaspoon ground cinnamon
1 (21-ounce) can cherry pie filling
1/2 cup chopped pecans
2 tablespoons butter, melted



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9-inch deep-dish pie plate with cooking spray.
2. In a large bowl, combine yams, egg whites, 1/4 cup brown sugar, and the cinnamon; mash until well combined. Spoon half the mixture into pie plate, spreading it evenly over bottom and up sides of pie plate to create a crust. Pour cherry pie filling into crust then cover with remaining yam mixture.
3. In a small bowl, combine pecans, the remaining brown sugar, and melted butter; mix well and sprinkle over top.
4. Bake 55 to 60 minutes, or until set and top is golden. Allow to cool slightly before serving.



If you'd like this to have a little extra crunch, as long as your pie plate is broiler-proof, place the baked dish under the broiler 1 to 2 minutes.

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Baked Cranberry Sauce

If you've never made your own homemade cranberry sauce, you are really missing out. Besides being easy to make, with each spoonful, you'll experience a burst of flavor that is second to none.

Yields: 3-1/2 cups

Cooking Time: 50 min

What You'll Need:

4 cups fresh cranberries, rinsed and drained (see Note)

2 cups sugar

2 tablespoons water



What To Do:

1. Preheat oven to 350 degrees F.
2. Combine all ingredients in a 1-1/2-quart casserole dish.
3. Cover and bake 50 to 60 minutes, stirring occasionally, until the cranberries pop. Let cool slightly then cover and chill until ready to serve.



One 12-ounce bag of cranberries measures about 3 cups.

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Cranberry Pecan Relish

Tangy-sweet Cranberry Pecan Relish is a unique delight for your Thanksgiving or Christmas table. It can complement everything from turkey to ham! What a super easy homemade holiday go-along!

Yields: 3 cups

Preparation Time: 10 min

What You'll Need:

1 seedless orange with peel left on, cut into large chunks (see Note)

1 apple, cored and cut into large chunks

2 cups fresh cranberries (see Note)

1/2 cup sugar

1/4 cup pecans



What To Do:

1. Place all ingredients in a food processor that has been fitted with its metal cutting blade. Process 1 to 2 minutes, or until finely chopped and thoroughly mixed, scraping down sides of container as needed.
2. Serve immediately, or transfer to an airtight container and chill until ready to serve.



There's no need to peel the oranges 'cause we actually want bits of peel in this relish. And if you want to use frozen cranberries, make sure to thaw them before processing.

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Cranberry Compote

It's holiday time, and fresh cranberries are in season. So team your turkey with this refreshing and tangy Cranberry Compote. With a splash of citrusy sunshine in every mouthful, you can't go wrong!

Serves: 5

What You'll Need:

2 cups fresh cranberries
Zest of 1 orange
3/4 cup fresh orange juice
Juice of 1/2 lemon
1/2 cup granulated sugar
2 cinnamon sticks



What To Do:

1. In a saucepan, combine all ingredients. Cook over medium-high heat until all berries pop open.
2. Let cool then serve, or let cool then cover and chill until ready to serve.



Watermelon Cranberry Sauce

A surprising burst of fresh watermelon chunks adds excitement to homemade cranberry sauce. Sweet and tangy Watermelon Cranberry Sauce will be the talk of your table at the holidays and anytime you serve this sassy relish.

Yields: 4 cups

What You'll Need:

4 cups fresh cranberries
1/2 cup sugar
Dash ground cinnamon
1 teaspoon vanilla extract
Juice of 1 lemon
Zest of 1 lemon
1/2 cup maple syrup
2 cups minced watermelon



What To Do:

1. In a 3-quart saucepan, combine cranberries, sugar, cinnamon, vanilla, lemon juice and zest over medium-low heat. Simmer gently 15 to 20 minutes, or until cranberries are tender, stirring occasionally.
2. Reduce heat to low and add maple syrup. Simmer another few minutes. Remove from heat and let rest for 10 minutes.
3. Stir in watermelon and serve warm, or chill until ready to serve.



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Cranberry Relish

Once you try this no-cook cranberry relish, you won't go back to canned cranberry sauce. It has a fresh taste that canned can't duplicate, and it's so easy to make!

Yields: 3-1/2 cups

What You'll Need:

- 4 cups cranberries
- 1 apple, cored and cut into large chunks
- 1 small seedless orange, unpeeled, cut into large chunks
- 1 -1/4 to 1-1/2 cups sugar



What To Do:

1. Place all the ingredients in a food processor container and process 1 to 2 minutes, or until the ingredients are finely chopped and thoroughly combined, scraping down the sides of the container as needed.
2. Serve immediately or transfer to an airtight container and chill until ready to use.



A 12-ounce bag of cranberries equals about 3 cups. If you want to use frozen cranberries, just thaw them before processing.

Simply wash and dry the apple and orange – there's no need to peel them, 'cause we want bits of peel in this relish.

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